

**In the Claims:**

Amend claims 1, 6, 7, 15 and 26, as follows. [Format corresponding to 37 CFR §1.121(c)(i), ie. “**without markings**”.]

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1(Thrice Amended). A method of reducing absorption of flavor molecules of goods stored in containers into a laminated material used for the manufacture of walls of the containers, comprising the steps of:

providing a laminate material having a non-platelet-filled core barrier layer sandwiched between an outer layer and at least one further layer, said further layer being formed from a non-polar thermoplastic polyolefin resin filled with a platelet filler comprising talc, said core barrier layer consisting essentially of a vapor impermeable non-polyolefin and having a thickness of less than 25 microns; and

storing a flavored good in a container formed from said laminate material such that said further layer of said non-polar thermoplastic polyolefin resin filled with talc extends between said flavored good and said core barrier layer;

whereby placement of said further layer of said non-polar thermoplastic polyolefin resin filled with talc inwardly of said core barrier layer relative to the flavored good reduces the absorption of flavor molecules of the flavored good into said laminate material and stiffens said laminate material allowing said laminate material to be of a relatively thin thickness.

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6(Thrice Amended). A laminated material for the manufacture of a wall of a container, comprising:

an outer layer having a surface that forms an external surface of a wall of a

container formed from said laminated material;

a non-platelet-filled barrier layer consisting essentially of a non-polyolefin

thermoplastic material having a thickness of less than 25 microns;

at least one further layer that is located on an opposite side of said barrier layer

relative to said outer layer, said further layer being made of a non-polar

thermoplastic polyolefin resin filled with a platelet filler comprising

talc;

whereby placement of said further layer inward of said barrier layer relative to a flavored

good contained by a container made of said laminated material reduces the absorption of

flavor molecules of the flavored good into said laminated material and stiffens said laminated

material allowing said laminated material to be of a relatively thin thickness.

7(Twice Amended). A laminated material according to claim 6, wherein the platelet filler comprises high purity talc, and wherein the further layer has a Commission Internationale d'Eclairage (CIE) whiteness index of at least 40.

15(Thrice Amended). A container, comprising:

a wall formed from a laminated material having a non-platelet-filled core

barrier layer consisting essentially of a non-polyolefin thermoplastic

material, an outer layer having a surface forming an external surface of

the container, and at least one further layer arranged on an opposite side of said barrier layer relative to said outer layer,

said one further layer being made of a non-polar thermoplastic polyolefin resin filled with platelets of talc, having a minimum aspect ratio of at least 5 and an average aspect ratio of from 16 to 30, and having a Commission Internationale d'Eclairage (CIE) whiteness of at least 40, and

said barrier layer having a thickness of less than 25 microns;

whereby placement of said further layer inward of said barrier layer relative to a flavored good contained by a container made of said laminated material reduces the absorption of flavor molecules of the flavored good into said laminated material and stiffens said laminated material allowing said laminated material to be of a relatively thin thickness.

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26(Amended). A container having walls formed from a laminated material according

to claim 6.

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